DRAFT PREVENTION OF FOOD ADULTERATION RULES, 1955

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GOVERNMENT OF INDIA

MINISTRY OF HEALTH

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DRAFT PREVENTION OF FOOD ADULTERATION RULES 1955

CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE * MYSORE. *
22.7.1955
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PRINTED IN INDIA BY THE MANAGER GOVERNMENT OF INDIA PRESS SIMLA
1955

CFTRI-MYSORE
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Published in the Gazette of India, Part II—Section 3, dated June 1955, pp. 144—170 under S.R.O. 164.

MINISTRY OF HEALTH

NOTIFICATION

New Delhi, the 5th January 1955

No. PFA|Sec.23|F.9-1|55-D—The following draft of certain rules which the Central Government proposes to make in exercise of the powers conferred by sub-section (2) of section 4 and sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), after consultation with the Central Committee for Food Standards, is hereby published for the information of persons likely to be affected thereby; and notice is hereby given that the draft will be taken into consideration on or after the 10th February 1955.

Any objection or suggestion which may be received from any person with respect to the said draft before the date so specified shall be considered by the Central Government.

DRAFT RULES

PART I—PRELIMINARY

1. *Short title, extent and commencement*—(1) These rules may be called the PREVENTION OF FOOD ADULTERATION RULES, 1955.

(2) They extend to the whole of India except the State of Jammu and Kashmir.

(3) They shall come into force on the date of their publication in the Official Gazette.

2. *Definitions*—In these rules, unless the context otherwise requires--

(*a*) "Act" means the Prevention of Food Adulteration Act, 1954 (37 of 1954).

(*b*) "Director" means the Director of the Laboratory.

(*c*) "Laboratory" means the Central Food Laboratory.

(*d*) "Form" means a form set forth in Appendix A to these rules.

PART II—THE CENTRAL FOOD LABORATORY

3. *Function*—In addition to the functions entrusted to the Laboratory by the Act, the Laboratory shall carry out the following functions, namely—

(*a*) analysis of samples of food sent by any officer or authority authorized by the Central Government for the purpose and submission of the certificate of analysis to the authorities concerned;

(*b*) investigations for the purpose of fixation of standards of any article of food;

(*c*) investigations in collaboration with the laboratories of Public Analysts in the various States for the purpose of standardizing methods of analysis.

4. *Analysis of food samples*—(*a*) Samples of food for analysis whether under sub-section (2) of section 13 of the Act or under clause (*a*) of rule 3 shall be sent either through a messenger or by registered post in a sealed packet, enclosed, together with a memorandum in Form I in an outer cover addressed to the Director.

(*b*) The packet as well as the outer cover shall be marked with a distinguishing number.

(*c*) A copy of the memorandum and a specimen impression of the seal used to seal the packet shall be sent separately by registered post to the Director.

(*d*) On receipt of the packet, it shall be opened either by the Director or by an officer authorized in writing in that behalf by the Director, who shall record the condition of the seal on the packet.

(*e*) After test or analysis, the certificate thereof shall be supplied forthwith to the sender in Form II.

(*f*) The fees payable in respect of such certificates shall be according to the rates specified by the Central Government.

(*g*) Certificates issued under these rules by the Laboratory shall be signed by the Director.

PART III—Definitions and Standards of Quality

5. Standards of quality of the various articles of food specified in Appendix B to these rules are as defined in that appendix.

PART IV—Public Analysts and Food Inspectors

6. *Qualifications of public analysts*—A person shall not be qualified for appointment as public analyst unless he—

(*i*) is a graduate, with chemistry as one of the subjects, of a University recognized for this purpose by the State Government and has had for not less than five years post-graduate experience in the analysis of food in a laboratory under the control of (*a*) a public analyst appointed under the Act, or (*b*) a chemical examiner to Government, or (*c*) a Fellow of the Royal Institute of Chemistry of Great Britain (Branch E), or (*d*) the head of an institution specially approved for the purpose by the State Government; or

(*ii*) is an M.Sc. in chemistry or holds a research degree on the subject of a University recognized for this purpose by the State Government and has had for not less than two years post-graduate experience in the analysis of articles of food under the control of (*a*) public analyst appointed under the Act, or (*b*) a chemical examiner to Government, or (*c*) a Fellow of the Royal Institute of Chemistry of Great Britain (Branch E), or (*d*) the head of an institution specially approved for the purpose by the State Government; or

(*iii*) is a graduate in medicine of a University recognized for the purpose by the State Government with a post-graduate qualification in Public Health and with experience in food analysis for at least three years; or

(*iv*) is a Fellow of the Royal Institute of Chemistry of Great Britain (Branch E):

Provided that for a period of four years from the commencement of the Act, persons whose qualifications, training and experience are regarded by the State Government as affording, subject to such further training, if any, as may be considered necessary, a reasonable guarantee of adequate knowledge and competence may be appointed as public analysts.

7. *Duties of public analyst*—(1) On receipt of a package from a food inspector or any other person containing a sample for analysis, the public analyst shall compare the seals on the packet with specimen impression received separately and shall note the condition of the seals on the package.

(2) The public analyst shall cause to be analysed such samples of articles of food as may be sent to him by food inspector or any other person under the Act.

(3) After the analysis has been completed he shall forthwith supply to the person concerned a report in triplicate in Form III of the result of the anlysis.

(4) A public analyst shall, periodically forward to the State Government reports giving the result of analytical work with a view to their publication at the discretion of the Government.

8. *Qualifications of a food inspector*—A person shall not be qualified for appointment as food inspector unless he—

(*i*) is a medical officer in charge of the health administration of a local area, or

(*ii*) is a graduate in medicine, or

(*iii*) is a holder of qualification in sanitary science registrable as an additional qualification by the State Medical Council, or Health Officers Examination certificate or possesses qualifications prescribed by the respective State Governments for appointment of sanitary inspectors or health inspectors:

Provided that for a period of four years from the date on which the Act takes effect, persons whose qualifications, training and experience are regarded by the State Government as affording, subject to such further training, if any, as may be considered necessary, a reasonable guarantee of adequate knowledge and competence may be appointed as food inspectors.

9. *Duties of food inspectors*—It shall be the duty of the food inspector—

(1) to inspect as frequently as may be prescribed by the Food (Health) Authority or the local authority all establishments licensed for the manufacture, storage or sale of an article of food within the area assigned to him;

(2) to satisfy himself that the conditions of the licences are being observed;

(3) to procure and send for analysis, if necessary, samples of any articles of food which he has reason to suspect are being manufactured, stocked or sold or exhibited for sale in contravention of the provisions of the Act or rules thereunder;

(4) to investigate any complaint which may be made to him in writing;

(5) to maintain a record of all inspections made and action taken by him in the performance of his duties, including the taking of samples and the seizure of stocks, and to submit copies of such record to the health officer or the Food (Health) Authority as directed in this behalf;

(6) to make such enquiries and inspections as may be necessary to detect the manufacture, storage or sale of articles of food in contravention of the Act or rules thereunder;

(7) to stop any vehicle suspected to contain any food intended for sale or delivery for human consumption;

(8) when so authorized by the health officer or the Food (Health) Authority, to detain imported packages which he has reason to suspect contain food, the import or sale of which is prohibited; and

(9) to perform such other duties as may be entrusted to him by the health officer or the Food (Health) Authority.

10. *Form of order not to dispose of stock*—Where the food inspector decides to keep under sub-section (4) of section 10 of the Act in the safe custody of the vendor any article of food which appears to him to be adulterated or misbranded, he shall make an order to the vendor to that effect in Form IV; and the vendor shall comply with such order.

11. *Form of receipt for food seized by a food inspector*—For every article of food seized and carried away by a food inspector under sub-section (4) of section 10 of the Act, a receipt in Form V shall be given by the food inspector to the person from whom the article was seized.

12. *Form of intimation of purpose of taking sample*—Where a food inspector takes a sample of an article of food for the purpose of analysis, he shall intimate such purpose in writing in Form VI to the person from whom he takes the sample.

13. *Power of food inspector to deal with carriers of disease handling food*—(1) Where the food inspector is of the opinion that any person engaged in selling or manufacturing any article of food is suffering from or harbouring the germs of any infectious disease, he may examine or cause to be examined such person:

Provided that where such person is a female above the age of eight years she shall be examined by a woman duly authorized by the food inspector.

(2) If on such examination the food inspector finds that such person is suffering from any such disease, he may by order in writing direct such person not to take part in selling or manufacturing any article of food without the permission of the food inspector.

PART V—Sealing, Fastening and Despatch of Samples

14. Samples of food for the purpose of analysis shall be taken in clean dry bottles or jars which shall be closed by glass stoppers or new corks sufficiently tight to prevent leakage, evaporation, or in the case of dry substance, entrance of moisture, and shall be carefully sealed. In the case of milk the bottle shall be nearly full in order to prevent the separation of fat by shaking in transit. Sweetmeats and other articles of food liable to decomposition shall be sent for analysis not more than 48 hours after they are taken.

15. All bottles containing samples for analysis shall be properly labelled and the parcels shall be properly addressed. The label on any sample of food sent for analysis shall bear—

(*a*) Serial No.

(*b*) Name of the sender with official designation, if any.

(*c*) Name of the vendor.

(*d*) Date and place of collection.

(*e*) Nature of article submitted for analysis.

(*f*) Nature and quantity of preservative, if any, added to the sample.

16. All samples of food sent for analysis shall be packed, fastened and sealed in the following manner, namely—

(*a*) The stopper shall first be securely fastened so as to prevent leakage of the contents in transit.

(*b*) The bottle shall then be completely wrapped in fairly strong thick paper. The ends of the papers shall be neatly folded in and affixed by means of gum or other adhesive.

(*c*) The paper cover shall be further secured by means of strong twine or thread both above and across the bottle and the twine or thread shall then be fastened on the paper cover by means of sealing wax on which there shall be at least four distinct and clear impressions of the seal of the sender, of which one shall be at the top of the packet, one at the bottom and the other two on the body of the packet. The knots of the twine or thread shall be covered by means of sealing wax bearing the impression of the seal of the sender.

17. The container of sample for analysis shall be sent to the public analyst|Director by registered post or by hand in a sealed packet, enclosed together with a memorandum in Form VII in an outer cover addressed to the public analyst|Director.

18. A copy of the memorandum and a specimen impression of the seal used to seal the packet shall be sent to the public analyst|Director separately by registered post.

19. Any person taking a sample of any food for the purpose of analysis under the Act may add a preservative to the sample for the purpose of maintaining it in a condition suitable for analysis.

20. The preservative used in the case of samples of any milk (including skimmed and separated milk), and gur shall be the liquid commonly

known as "formalin" that is to say, a liquid containing about 40 per cent of formaldehyde in aqueous solution, in the proportion of two to three drops for one ounce for the sample.

21. The preservatives used in the case of butter, cheese, channa, cream shall be *borax* or *boric acid* in the proportion of 0.5 parts for every 100 parts of the sample.

22. Whenever any preservative is added to a sample, the nature and quantity of the preservative added shall be clearly noted on the label to be affixed to the container.

23. The quantity of sample of food to be sent to the public analyst/ Director for analysis shall be as specified below —

Articles of food	Quantity to be supplied
1. Milk	4 oz.
2. Ghee	2 oz.
3. Butter	2 oz.
4. Khoa	2 oz.
5. Dahi	4 oz.
6. Edible oils	2 oz.
8. Edible fats	2 oz.
8. Tea	2 oz.
9. Atta	4 oz.
10. Wheat flour	4 oz.
11. Gur	4 oz.
12. Cane sugar	4 oz.
13. Honey	2 oz.
14. Prepared food	8 oz.

PART VI—PRESERVATIVES

24. Preservative means a substance which when added to food, is capable of inhibiting, retarding, or arresting the process of fermentation, acidification, or other decomposition of food but does not include common salt (sodium chloride), salt petre (Sodium or potassium nitrate), sugar lactic acid, acetic acid or vinegar, glycerine, alcohol or potable spirits herbs, hop extract, spices and essential oils used for flavouring purposes or any substance added to food by process of curing known as smoking.

25. No person shall manufacture for sale or sell any article of food which contains preservative:

Provided that the articles of food specified below may contain preservatives of the nature and in proportion mentioned against them—

Article of food	Preservative	Parts per million
1. Sausages and sausage meat containing raw meat, cereals and condiments.	Sulphur dioxide ..	450
2. Fruit and fruit pulp (not dried) for conversion into jam or crystallised glace or cured fruit—		
a. Cherries	Do. ..	3000
b. Strawberries & raspberries	Do. ..	2000
c. Other fruits	Do. ..	1000
3. Dried fruits—		
a. Apricots, peaches, apples and pears	Do. ..	2000
b. Raisins and sultanas	Do.	750
4. Unfermented grape juice and non-alcoholic wine made from such grape juice if labelled in accordance with rules.	Benzoic acid ..	2000
5. Other non-alcoholic wines, cordials and fruit juices, sweetened or unsweetened.	Sulphur dioxide or Benzoic acid.	350 600
6. Jam (including marmalade and fruit jelly prepared in the way in which jam is prepared).	Sulphur dioxide ..	40
7. Crystallised glace or cured fruit (including candied peel).	Do. ..	100
8. Fruit and fruit pulp not otherwise specified in this table.	Do. ..	350
9. Sugar (including solid glucose)	Do. ..	70
10. Corn syrup (liquid glucose)	Do. ..	450
11. Gelatine	Do. ..	1000
12. Beer	Do. ..	70
13. Cider	Do. ..	200
14. Alcoholic wines	Do. ..	450
15. Sweetened mineral waters	Sulphur dioxide or Benzoic acid	70 120
16. Brewed ginger beer	Benzoic acid ..	120
17. Coffee extract	Do. ..	450
18. Pickles and sauces made from fruit or vegetables ..	Do. ..	250
19. Cornflour (maize starch and other starches) ..	Sulphur dioxide ..	100
20. Ginger intended for export)	Do. ..	2000 to 4000

NOTE—(1) The proportion of the preservatives are by weight.
(2) 'Sulphur dioxide' shall include sulphites and 'benzoic acid' shall include benzoates.

26. No food shall contain more than one of the two preservatives specified in rule 25 except in the case of a mixed food prepared from two or more foods in which different preservatives are permitted, and mixed food so prepared shall not contain a greater amount of any one preservative than is specifically allowed in the quantity of that food containing the preservative used in the preparation of the mixed food.

27. Every person who sells any food containing any preservative shall attach to the package containing such food a label in which shall be written in bold letters a statement in the following form:

(*a*) Contains permitted preservative

NOTE—The declaration shall be completed by inserting at (*a*) the word 'this' or 'these' followed by the name of the article of food.

28. Every person who sells any package containing any preservative intended for use in food shall attach thereto a label in which shall be written the chemical name of the preservative and the proportion present, in the following form—

This preservative contains
(*a*) per cent of sulphur dioxide

NOTE: (*i*) where the article contains benzoic acid, the words "benzoic acid" shall be substituted for the word "sulphur dioxide".

(*ii*) The declaration shall be completed by inserting at (*a*) in words and figures, excluding fractions e.g. "seventy (70)", the true percentage of sulphur dioxide or benzoic acid present in the article.

PART VII—COLOURING MATTER

29. The addition of a colouring matter to any article of food, except as specifically permitted by these rules, is prohibited.

30. Where an artificial colouring matter has been added to any article of food there shall be written in the label attached to any package of food so coloured a statement in capital letters as below:

ARTIFICIALLY COLOURED

Provided that this rule shall not apply to cheese (all classes), ice-cream, mixed ice-cream, butter, icing sugar and gelatine desserts.

31. Notwithstanding provisions of rule 30 caramel may be used without label declaration in non-alcoholic beverages, dahi, sauces and vinegar.

32. The following natural colouring matters may be used in or upon any article of food:

(*a*) Cochineal or Carmine,

(*b*) Carotin and Carotenoids,

(*c*) Chlorophyll,

(*d*) Lactoflavin,

(*e*) Caramel, or

(*f*) any other harmless colour.

33. Inorganic colouring matters and pigments shall not be added to any article of food.

34. No coal tar dyes except the following shall be used in the preparation of foods:

(*a*) Indigotine (F.D.C. Blue No. 2).

(*b*) Orange I (F.D.C. Orange No. 1).

(*c*) Amaranth (F.D.C. Red No. 2).

(*d*) Erythrosine (F.D.C. Red No. 3).

(*e*) Tartrazine (F.D.C. Yellow No. 5).

35. Use of synthetic organic colours or coal tar dyes in or upon any food other than those enumerated below are prohibited:

(*a*) Ice-cream including mixed ice-cream,

(*b*) Dairy products except milk and dahi,

(*c*) Smoked fish,

(*d*) Egg preparations,

(*e*) Sweets including pastry and confectionary,

(*f*) Fruit conserves, jams and jellies, and

(*g*) non-alcoholic beverages.

36. The maximum limit of permissible colour which may be added to any food shall be one grain per pound of food:

Provided that raw food which is taken after cooking in the usual way shall not contain any colouring matter whatever including those specified in rule 34.

37. The permissible synthetic colouring matter which may be used in or upon foods shall be free from all toxic contaminants that are likely to be introduced during the process of manufacture.

38. The colours specified in rule 34 when used in the preparation of any article of food shall be absolutely pure and free from any harmful impurities.

PART VIII—Packing and Labelling of Foods

39. Unless exempted by the Act or any of the rules thereunder, every label shall include:

(*a*) the name, trade name, or description of the food contained in the package;

(*b*) the name and business address of the manufacturer or importer or vendor, or packer, not being a post office address;

(*c*) where any permissible preservative is present a statement of nature and quantity or proportion of such preservative;

(*d*) where any permissible colouring and/or flavouring is present the declaration of such colouring and/or flavouring of such colouring and/or flavouring; and

(*e*) the net weight, or number or measure, or volume as the case may require.

40. The declaration under rules shall be printed in dark block type upon a light coloured ground in English, Hindi (in Devnagri script) and at least one of the chief languages of the State.

41. There shall be a surrounding line enclosing the declaration and in cases in which the words "unfit for babies" are required to be used there shall be another such line enclosing these words.

42. The distance between any part of the words "unfit for babies" and the surrounding line enclosing these words shall not be less than one sixteenth of an inch.

43. The type used for the declaration shall not in any part, be less than one-eighth of an inch in height:

Provided that where the size of the package does not permit use of a type of one-eighth of an inch, letters of proportionately reduced size may be used:

Provided further that the type used for the words "unfit for babies" shall not be less than twice the height of any part of the declaration.

44. A label shall not contain any statement, claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or the nutritive value or in relation to the place of origin of the said food.

45. The label shall not contain any reference to the Act or any of these rules or any comment on, or reference to, or explanation of any particulars or declaration required by the Act or any of these rules to be included in the label which directly or by implication, contradicts, qualifies, or modifies such particulars or declaration.

46. There shall not appear in the label of any package containing food for sale the words "recommended by the medical profession" or any words which imply or suggest that the food is recommended, prescribed, or approved by medical practitioners.

47. A label which describes a food shall not include the word "pure" or any word or words of the same significance, unless the food is of th

composition, strength, purity or quality prescribed by the Act or these rules, and unless it is free from artificial colour and preservatives.

48. There shall not be written in the statement or label attached to any package containing any article of food the word "imitation" or any word or words implying that the article is a substitute for any food, unless the use of the said word or words is specifically permitted by rules.

49. The word "pure" or any word or words of the same significance shall not be included in the label of a package that contains an imitation of any food.

50. *Form of Labels*—(*A*) *Coffee Mixture*: (*i*) Every package containing a mixture of coffee and chicory shall have affixed to it a label upon which shall be printed such one of the following declarations as may be applicable or any other declaration to the like effect:

(*a*) In the case of a mixture of coffee and chicory in which the proportion of chicory is 50 per cent or less).

Coffee blended with chicory
This mixture contains:
Coffee ... per cent **Chicory ... per cent**

(*b*) In the case of a mixture of coffee and chicory in which the proportion of *chicory exceeds 50 per cent*:

Chicory blended with coffee
This mixture contains:
Chicory ... per cent **Coffee ... per cent**

(*ii*) The label shall not bear any misleading expression such as "French coffee". The admixture of chicory shall be indicated on the same label in the same bold type and with the same colouring as used for the word 'coffee' and immediately below it.

(*iii*) If there is attached to the tin or other wrapper bearing the name, trade name or design representing the brand of the mixture of coffee and chicory one of the following courses shall be adopted, namely:

(*a*) The declaration in English, Hindi (in Devnagri script) and in one of the chief languages of the State may be printed on, or affixed to the transfer or other wrapper or affixed to the portion of the tin or other receptacle not covered by the transfer or other wrapper; or

(*b*) The declaration in English, Hindi (in Devnagri script) may be printed on the wrapper and the declaration in one of the chief languages of the State may be on a separate label affixed to the transfer or other wrapper or the portion of the tins or other receptacle not covered by the transfer or other wrapper.

Any such transfer or other wrapper shall, in addition, bear the name and business address of the manufacturer, or importer of the mixture of coffee and chicory or of the vendor for whom it is manufactured.

(iv) In the case of a mixture containing more than 50 per cent of chicory, the printed label shall describe the contents as chicory and may also state that it is blended with coffee but no wording shall be used that might suggest that the mixture is sold as coffee whether blended or not.

(B) Condensed Milk or Dessicated (Dried) Milk: (*i*) Every package containing condensed milk or dessicated (dried) milk shall bear a label upon which is printed such one of the following declarations as may be applicable or such other declaration substantially to the like effect as may be allowed by the State Government:

(*a*) *In the case of condensed full cream milk (Unsweetened).*

CONDENSED FULL CREAM MILK

(UNSWEETENED)

This tin contains the equivalent of

(x) pints of milk

(*b*) *In the case of condensed full cream milk (sweetened).*

CONDENSED FULL CREAM MILK

SWEETENED

This tin contains the equivalent of

(x).....pints of milk, with sugar added.

(*c*) *In the case of condensed skimmed milk (unsweetened).*

CONDENSED MACHINE-SKIMMED MILK

OR

CONDENSED SKIMMED MILK

(UNSWEETENED)

UNFIT FOR BABIES

This tin contains the equivalent of

(x).....pints of milk

(*d*) *In the case of condensed skimmed milk (sweetened):*

CONDENSED MACHINE-SKIMMED MILK

OR

CONDENSED SKIMMED MILK

(SWEETENED)

UNFIT FOR BABIES

This tin contains the equivalent of

(*x*).....pints of milk with sugar added

(*e*) *In the case of dessicated (dried) full cream milk:*

DRIED FULL CREAM MILK

This tin contains the equivalent of

(*x*) .....pints of milk

(*f*) *In the case of dessicated (dried) partly skimmed milk:*

DESSICATED (DRIED) PARTLY SKIMMED MILK

Should not be used for babies *EXCEPT* under medical advice

This tin contains the equivalent of

(*x*).....pints of cream milk

(*g*) *In the case of dessicated (dried) skimmed milk:*

DESSICATED (DRIED) SKIMMED MILK

UNFIT FOR BABIES

This tin contains the equivalent of

(*x*).....pints of skimmed milk

(*ii*) The declaration shall in each case be completed by inserting at (*x*) the appropriate number in words and in figures, for example, "one and a half ($1\frac{1}{2}$)", any fraction being expressed as eighth, quarters or a half.

(*iii*) There shall not be placed on any package contained condensed milk or dessicated (dried) milk any comment on, explanation of, or reference to either the statement of equivalence, contained in the prescribed declaration or on the words "Machine skimmed", "skimmed" or "unfit for babies" except instructions as to dilution as follows—

> "To make a fluid not below the composition as fresh milk or skimmed milk or cream milk (as the case may be) with the contents of this package, add (here insert the number of parts) of water by volume to one part by volume of this condensed milk or dessicated (dried) milk."

(*iv*) wherever the word "milk" appears on the label of a package of condensed skimmed milk or of dessicated (dried) skimmed milk as the description or part of the description of the contents, it shall be immediately preceded or followed by the word "Machine skimmed" or "skimmed" or "partly skimmed" as the case may be.

(*C*) *Ice-Cream*—Every dealer in ice-cream or mixed ice-cream who, in the street or other place of public resort, sells or offers or exposes for sale, ice-cream or ice-candy from a stall or from a cart, barrow or other vehicle, or from a basket, pail, tray or other container used without a staff or a vehicle, shall have his name and address along with the name and address of the manufacturer, if any, legibly or conspicuously displayed on the stall, vehicle or container, as the case may be.

51. *Notice of addition, admixture or deficiency in food*—(1) Every advertisement and every price or trade list or label for an article of food which contains an addition, admixture or deficiency shall describe the food as containing such addition, admixture or deficiency and shall also specify the nature and quantity of such addition, admixture or deficiency. No such advertisement or price or trade list or label attached to the container of the food shall contain any words which might imply that the food is pure.

(2) Every package, containing a food which is not pure by reason of any addition, admixture or deficiency shall be labelled with an adhesive label. which shall have the following declaration—

DECLARATION
This (*a*).....contains an admixture of not more than (*b*).....per cent of (*c*)

(*a*) Here insert the name of food.

(*b*) Here insert the quantity of admixture which may be present.

(*c*) Here insert the name of the admixture or the name of the ingredient which is deficient.

Where the context demands it, the words 'contains an admixture of' shall be replaced by the words 'contains an addition of' or 'is deficient in'.

(3) Unless the vendor of a food containing an addition, admixture or deficiency, has reason to believe that the purchaser is able to read and understand the declaratory label, he shall give the purchaser the information contained in the declaratory label by word of mouth at the time of sale.

(4) Nothing contained in this rule shall be deemed to authorise any person to sell any article of food required under the Act or these rules to be sold in pure condition, otherwise than in its pure condition.

PART IX—Prohibiting and Regulating of Sales

52. No person shall either by himself or by any servant or agent sell—

(*a*) cream which has not been prepared from milk or which contains less than 40 per cent of milk fat,

(*b*) milk which contains any added water,

(*c*) ghee containing any added matter not exclusively derived from milk fat,

(*d*) skimmed milk (fat abstracted) as milk,

(*e*) a mixture of two or more edible oils as an edible oil,

(*f*) vanaspati in which ghee has been added,

(*g*) tomato juice containing added salt, sugar, or dextrose, unless the main panel or the main label of every package thereof carries legibly and conspicuously, a declaration by name of the presence of such added substance,

(*h*) a jam that contains added pectin or pectinous preparation unless both the inner and the outer labels of every package thereof carry, legibly and conspicuously, a declaration of such added substance,

(*i*) any article of food which contains or in the preparation of which artificial sweetener has been used.

53. No person shall use the word honey or any word, mark, illustration, or device that suggests honey on the label or any package of, or in any advertisement for, any food that resembles honey but it is not pure honey.

54. No person shall sell or have in his possession for the purpose of sale or for use as an ingredient in the preparation of an article of food for sale a mixture of ghee or butter and any substance (*a*) prepared in imitation or as a substitute for ghee or butter, or (*b*) consisting of or containing any oil or fat which does not conform to the definition of ghee:

Provided where a mixture prohibited by this rule is required for the preparation of an article of food, such mixture shall be made only at the time of the preparation of such article of food.

55. No person shall sell any food containing any colouring, flavouring matter or preservative, or any other chemical substances such as saxin, dulcin, glucin or other synthetic sweetening matter or any mineral oil,

mineral fat or mineral salt (except sodium chloride) or parrafin or resin, unless the addition or presence of any such substance to that food is specifically permitted by the rules:

Provided that saccharine may be added to any food if the containers of such food are labelled with an adhesive declaratory label, which shall be in the form given below:

This..... contains an admixture
(Name of food)

of not more than ..... per cent of saccharine. Exclusively meant for use by diabetic patients or person suffering from obesity or where sugar is contraindicated.

56. No person shall, sell or use as an ingredient in the preparation of any article of food intended for sale, the flesh of any animal or fowl which has died on account of natural causes.

PART X—Conditions for Sale and Licence

57. *Conditions for sale*—(1) Every utensil or container used for manufacturing, preparing or containing any food or ingredient of food intended for sale shall be kept at all times in good order and repair and in a clean and sanitary condition. No such utensil or container shall be used for any other purpose.

(2) No person shall use for manufacturing, preparing or containing any food or ingredient of food intended for sale, any utensil or container which is imperfectly enamelled, or imperfectly tinned or which is made of such materials or is in such a state as to be likely to injure such food or render it noxious.

(3) Every utensil or container containing any food or ingredient of food intended for sale shall at all time be either provided with a tight-fitting cover or kept closed or covered by a properly fitting lid or by a close fitting cover or gauze, net or other material of a texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

(4) No utensil or container used for the manufacture or preparation of, or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvium, to be contaminated and thereby render the food noxious.

(5) A utensil or container made of the following materials or metals, when used in the preparation of food shall be deemed to render it unfit for human consumption:

(*i*) containers which have become rusty;

(*ii*) enamelled containers which have become chipped and rusty;

(*iii*) copper or brass containers which are not properly tinned; and

(*iv*) containers made of aluminium containing an admixture of lead.

58. *Conditions for Licence*—(1) No person shall manufacture, sell, stock, distribute or exhibit for sale any of the following articles of food except under a licence—

(*a*) milk or skimmed milk or separated milk,

(*b*) milk products, including khoa, cream, rabri, dahi, etc.,

(*c*) ghee,

(*d*) butter,

(*e*) hydrogenated vegetable oils,

(*f*) charbi,

(*g*) edible oils,

(*h*) waste ghee,

(*i*) sweetmeats, or

(*j*) any other article of food which the State Government by notification specify.

(2) The State Government or the local authority shall appoint licensing authorities.

(3) A licensing authority may with the approval of the State Government or the local authority by an order in writing delegate the power to sign licences and such other powers as may be specified in the order to any other person under his control.

(4) If articles of food are manufactured, stored or exhibited for sale at more than one place, separate application shall be made, and a separate licence shall be issued, in respect, of each such place:

Provided that this shall not apply to itinerant vendors who have no specified place of business and who will be licensed to conduct business in a particular area within the jurisdiction of the licensing authority.

(5) Before granting a licence for manufacture, stock or exhibition of any of the articles of food in respect of which a licence is required, the licensing authority shall inspect the premises and satisfy itself that it is free from sanitary defects. The applicant for the licence shall have to make such alteration in the premises as may be required by the licensing authority for the grant of a licence.

(6) Any person to whom a licence is granted for manufacturing, storing or selling ghee, butter or both, shall not be granted a licence to manufacture, store, or sell either waste ghee or hydrogenated vegetable oil or charbi within the radius of a furlong from the place of his business and *vice versa*.

(7) Proprietors of hotels and restaurants who sell or expose for sale savouries, sweets or other articles of food shall put up a notice board containing separate lists of the articles which have been cooked in ghee, edible oil, hydrogenated vegetable oils and other fats for the information of the intending purchasers.

(8) Oils which are declared as not intended for human consumption or have been denatured, shall not be manufactured stored or sold in the same premises where edible oils are manufactured, stored or sold.

(9) Sweetmeats prepared in hydrogenated vegetable or edible oils shall not be sold in the same premises in which sweetmeats prepared from ghee are sold.

(10) No licensee shall employ in his work any person who is suffering from infectious, contagious or loathsome disease.

(11) No person shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place or storage of foul and waste matter.

(12) All vessels used for the storage or manufacture of the articels intended for sale shall have proper covers to avoid contamination.

(13) Every manufacturer or wholesale dealer in butter, ghee, hydrogenated vegetable oils, edible oils, and other fats shall maintain a register showing the quantity manufactured received or sold and the destination of each consignment of the substances sent out from his manufactory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.

(14) An itinerant vendor granted a licence under these rules shall carry a metallic badge showing clearly the licence number and the nature of the article for the sale of which the licence has been granted.

(15) A licence under these rules shall be granted for the manufacture or sale of pure products only free from any admixture with foreign substances. The nature or articles of food for the sale of which a licence is required under these rules shall be mentioned in the application of licence. Any objectionable, ambiguous or misleading trade name shall be approved by the licensing authority.

(16) Every licensee who sells any food, shall display a notice board containing the name of the articles which he is exposing or offering for sale.

59. *Duration of licenses*—A licence shall, unless sooner suspended or cancelled will be for a period of.....:

Provided that if application for a fresh licence is made before the expiry of the period of validity of the licence, the licence shall continue to be in force until orders are passed on the application.

60. *Cancellation and suspension of licenses*—(1) The licensing authority may, after giving the licensee an opportunity to show cause why his licence should not be cancelled or suspended by order in writing stating the reasons therefor cancel a licence issued under these rules or suspend it for such period as it thinks fit, either wholly or in respect of some of the substances to which it relates, if, in its opinion, the licensee has failed to

comply with any of the conditions of the licence or with any provision of the act or rules thereunder:

Provided that if such failure or contravention is the consequence of an act or omission on the part of an agent or employee, the licence shall not be cancelled or suspended unless the licensing authority is satisfied—

(*a*) that the act or omission was instigated or connived at by the owner of the business or if the owner is a firm or company, by a partner of the firm or a director of the company; or

(*b*) that the owner of the business or an agent or employee of the owner had been guilty of a similar act or omission within twelve months before the date on which the act or omission in question took place and that the owner had or reasonably ought to have had, knowledge of that previous act or omission; or

(*c*) if the act or omission was a continuing act or omission, that the owner of the business had, or reasonably ought to have had, knowledge of that previous act or omission; or

(*d*) that the owner of the business had not used due diligence to ensure that the conditions of the licence or the provisions of the Act or the rules were observed.

(2) A licensee whose licence has been suspended or cancelled may appeal to a magistrate within three months of the date of order.

APPENDICES

APPENDIX A

FORM I

[*See* rule 4(*a*)]

(*Memorandum to the Director, Central Food Laboratory*)

From

.....

.....

To

The Director,

Central Food Laboratory,

.....

.....

No. dated the 19 .

MEMORANDUM

I send herewith, under the provisions of Section 13(2) of the Prevention of Food Adulteration Act, 1954, sample(s) of a food purporting to be..... .....for test or analysis and request that a report of the result of the test or analysis may be supplied to this Court.

1. Distinguishing No. on the packet .....

2. Particulars of offence alleged.....

.....

3. Matter on which opinion required.....

.....

A fee of Rs..... has been deposited in Court.

Magistrate

APPENDIX A—*contd.*

FORM II

[*See* rule 4(*e*)]

(*Certificate of test or analysis by the Central Food Laboratory*)

Certified that the sample(s), bearing number..... purporting to be a sample|samples of.....received on..... .....with Memorandum No.....dated..... ..... from.....has|have been tested|analysed and that the result|results of such test(s)|analysis is|are stated below:

.....
.....
.....
.....
.....
.....
.....

2. The condition of the seals on the packet on receipt was as follows:

.....
.....

.....

Director, or other authorised Officer, Central Food Laboratory.....

Place:

Date:

If opinion is required on any other matter, suitable paragraph(s) may be added.

APPENDIX A—*contd.*

FORM III

[*See* rule 7(3)]

REPORT BY THE PUBLIC ANALYST

Issued under the Prevention of Food Adulteration Act, 1954 *and Rules framed thereunder*

Form No.....

Analysis No.....

I hereby certify that I, ... Public Analyst, duly appointed under the provisions of the Prevention of Food Adulteration Act, 1954, received on the..... ..... day of.....19.. from.....a sample of.....for analysis, (which then weighed.....) properly sealed and fastened, and that I found the seal intact and unbroken.

I further certify that I have analysed the afore-mentioned sample, and declare the result of my analysis to be as follows:—

.....
.....
.....

Signed this.....day of.....
.....19..

(Signature)
Public Analyst

Address.....
.....

No. Dated the 19 ,

Forwarded (in triplicate), with reference to his letter|memo No..... dated.....,

To

(Signature)
Public Analyst

.....
.....
.....

APPENDIX A—*contd.*

FORM IV

[*See* rule 10]

Whereas**.....intended for food which is in your possession appears to me to be adulterated|misbranded.

Now therefore under sub-section (4) of section 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), I hereby direct you to keep in your safe custody the said article subject to such orders as may be issued subsequently in relation thereto.

Date

Food Inspector

**Here give the name of article of food.

FORM V

[*See* rule 11]

The stock of articles of food detailed below has this day been seized by me under the provisions of sub-section (4) of Section 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954) from the premises of.....
.....situated at
.....

Details of article of food seized.

Date

Food Inspector.

APPENDIX A—*concld.*

FORM VI

[*See* rule 12]

To

.....

.....

.....

I have this day taken from the premises of..... situated at ..... samples of the food specified below to have the same analysed by the public analyst of..... .....|Director Central Food Laboratory.

Details of food

Date.....

Food Inspector

FORM VII

[*See* rule 17]

Memorandum to Public Analyst

From

.....

.....

.....

To

The Public Analyst|Director, Central Food Laboratory,

.....

.....

.....

.....

No. Dated the.....19..

Memorandum

The sample described below is sent herewith for analysis under clause (*b*) of sub-section (1) of Section 10 of the Prevention of Food Adulteration Act, 1954.

1. Serial No. of the sample:
2. Name of the vendor:
3. Date and place of collection:
4. Nature of article submitted for analysis:
5. Nature and quantity of preservative if any, added to the sample.

2. A copy of this memo. and a specimen impression of the seal used to seal the packet of sample is being sent separately by registered post|by hand*

Food Inspector

*Strike out whichever is not applicable.

APPENDIX B

Definitions and Standards of quality

A.01.01. *Beverages-Non-alcoholic.*

A.01.01. *Aerated water,* other than soda water, means potable water sweetened with sugar impregnated with carbon dioxide or oxygen or with both, under pressure, with or without admixture of salts of sodium, potassium, lithium, magnesium or calcium, singly or in combination and of the prescribed flavouring and colouring substances, if any, and shall not contain any lead or other poisonous metal, or any other added substance except saccharine up to a limit of 6.8 grains per gallon.

Aerated water shall be deemed to be below the standard of purity if it is manufactured from water which is unfit for drinking purposes or if ice manufactured from such water is inserted in it.

A.01.02. *Soda water* shall be potable water impregnated with carbon dioxide or oxygen or with both, under pressure with or without admixture of salts of sodium, potassium, lithium, magnesium or calcium, singly or in combination or of sodium bicarbonate, and shall not contain any lead or other poisonous metal or any other added substance.

A.02. *Baking Powder* means a combination capable, under conditions of baking, of yielding carbon dioxide, and consists of sodium bicarbonate, and acid-reacting material, starch or other neutral material.

The acid-reacting material of baking powder shall be

(*a*) tartaric acid or its salts, or both

(*b*) acid salts or phosphoric acids,

(*c*) acid compounds of aluminium, or

(*d*) any combination of the foregoing.

When tested, baking powder shall yield not less than 10 per cent of its weight of carbon dioxide.

A.03. *Fruit Products.*

A.03.01. *Fruit Juice* means the unfermented liquid expressed from sound, ripe, fresh fruit, and with or without

(*a*) sugar, or dextrose, or both or

(*b*) sulphur dioxide in proportion not exceeding 350 parts per million, or sodium benzoate not exceeding 600 parts per million.

A.03.02. *Sweet fruit juices* or sweetened fruit juice, means fruit juice to which has been added sugar, or dextrose, or a combination of these.

A.03.03. *Tomato Juice* means canned, unconcentrated, pasteurized liquid of the tomato, with a proportion of the pulp, expressed with or without the application of heat by any method that does not add water to such liquid, from whole, ripe tomatoes from which all stems and objectionable portions have been removed, and, with or without,

(*a*) salt, or

(*b*) sugar, or dextrose, or both added in dry form.

A.03.04. *Fruit Syrup* means sweet fruit juice containing not less than 15 per cent by weight of sugar, dextrose, or a combination of these. It shall not contain any added colour, flavour, synthetic sweetening agents or any other extraneous matter.

A.03.05. *Fruit Squash* means the expressed juice of the sound and ripe fruit with or without its pulp. It shall not contain any added substance, save sugar and either sulphur dioxide in the proportion not exceeding 350 parts per million, or benzoic acid in proportion not exceeding 600 parts per million as preservative. The word "Squash" or the word "crush" or any word or words of similar significance shall not be included in the label relating to any preparation unless such preparation conforms with the standard for fruit squash.

A.03.06. *Fruit Beverage or Fruit Drink* means any beverage or drink which is purported to be prepared from fruit juice and water, or carbonated water, and with or without sugar, citric acid, preservative, and permitted colouring. It shall contain not less than five per cent of the juice of the fruit after which it is named. Sulpur dioxide in proportion not exceeding 350 parts per million or benzoic acid in proportion not exceeding 600 parts per million may be added to it.

A.03.07. *Tomato sauce,* tomato ketchup, tomato catchup, tomato relish, or any other expression conveying the meaning that the product so designated is a form of tomato sauce, is a preparation of sound and ripe tomatoes with or without the addition of sugar, salt, vinegar, onions, garlic, eschalots, spices, or condiments. It shall not contain any other vegetable substance and shall otherwise conform with the general standard for sauces. Benzoic acid in proportion not exceeding seven grains to the pound may be added to it.

A.03.08. *Jam* means the product obtained by processing fruit or canned fruit with water and sugar by boiling to a suitable consistency and with or without the addition of—

(*a*) acid ingredient;

(*b*) a permitted preservative;

(*c*) permitted fruit colour;

(*d*) pectin in the form of fruit juice or pectin preparation and shall contain not less than 66 per cent of water soluble solids as estimated by the refractometer.

A Jam described as pure, genuine, or by any other term implying a product of first quality means a jam which contains

(*a*) not less than 45 per cent of fruit except where the fruit is strawberry when it shall contain not less than 52 per cent,

(*b*) no sweetening other than sugar or invert sugar syrup, or

(*c*) no apple or rhubarp but it may contain in an amount that reasonably compensates for any deficiency in the natural acidity or pectin content of the fruit used in its preparation;

(*d*) acid ingredient consisting of

(*i*) citric, malic or tartaric acid,

(*ii*) lemon or lime juice,

(*iii*) cider vinegar, or

(*iv*) any combination of these, or

(*e*) pectin.

A.03.09. *Jam with Added Pectin* means jam that contains (*a*) not less than 27 per cent of the named fruit except where such fruit is strawberry when it shall contain not less than 32 per cent.

(*b*) a sweetening agent consisting of

(*i*) sugar,

(*ii*) invert sugar syrup, or

(*iii*) a combination by weight of not less than 75 per cent of sugar or invert sugar syrup and not more than 25 per cent of dextrose or glucose, and

(*c*) pectin, or pectinous preparation, and with or without

(*d*) acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the fruit used in its preparation consisting of

(*i*) citric, malic, or tartaric acid,

(*ii*) lemon or lime juice,

(*iii*) cider vinegar, or

(*iv*) any combination of these,

(*e*) permitted food colour, or

(*f*) permitted preservative.

A.03.10. *Marmalade* means the food of jelly-like consistency made from any combination of peel, pulp, and juice of the named citrus fruit by boiling with water and sugar or invert sugar syrup, and with or without an acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the citrus fruit used in its preparation, consisting of

(*a*) citric, malic, or tartaric acid,

(*b*) lemon or lime juice,

(*c*) cider vinegar, or

(*d*) any combination of these,

and shall contain not less than 65 per cent of water—soluble solids as estimated by the refractometer.

A.03.11. *Marmalade with Added Pectin* means marmalade which contains

(*a*) not less than 27 per cent of any combination of the peel, pulp, or juice of the named citrus fruit,

(*b*) a sweetening agent consisting of

(*i*) sugar,

(*ii*) invert sugar syrup, or

(*iii*) a combination by weight of not less than 75 per cent of sugar or invert sugar syrup and not more than 25 per cent of dextrose or glucose.

(*c*) not less than 65 per cent of water-soluble solids as estimated by the refractometer, and

(*d*) pectin, or pectinous preparation, and with or without

(*e*) acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the citrus fruit used in its preparation consisting of

(*i*) citric, malic, or tartaric acid,

(*ii*) lemon or lime juice,

(*iii*) cider vinegar, or

(*iv*) any combination of these, or

(*f*) permitted preservative.

A.04. *Starchy Foods*

A.04.01. *Arrow Root* means the separated and purified starch from the rhizomes of the plant known as

Maranta arundinacea

A.04.02. *Sago* means a starch product derived from sago palm (*Species metroxylon*) or from *tapioca root* (*Manihot utilissima*).

A.05. *Asafoetida* means the oleo-gum-resin obtained from the resin obtained from the rhizome and root of *Ferula foetida, Ferula rubricaulis* and other species or *Ferula.* It should not contain sand, gravel or other foreign mineral matter, colophony resin, galbonum resin, ammoniacum rosin or any other foreign resin; the ash should not exceed 20 per cent of its weight; and the alcoholic extract (with 90 per cent alcohol) should not exceed 25 per cent.

A.06. *Spices, Condiments, etc.*

A.06.01. *Black pepper or pepper corn* means the sound fruit of *pepper nigrum* having characteristic appearance.

No sample should contain more than 5 per cent of deteriorated fruit having no kernel, or any extraneous matter. The total ash value should not exceed 8 per cent of the weight of the sample in raw state and not more than 1.5 per cent of the ash should be insoluble in hydrochloric acid.

A.06.02. *Turmeric* (*Haldi*) means the dried rhizome or bullbous root of plants of Curcuma genus or longa species and includes turmeric in whatsoever form. It shall be free from damage by insect pests, from lead chromate and other artificial colouring matter, and shall not contain more than 2.5 parts per million of lead. It shall conform to the following standards:

(*a*) Moisture shall not be more than 10 per cent.

(*b*) The characteristic boric acid test shall be positive.

(*c*) Total ash shall not be more than 6 per cent.

(*d*) Total water extract shall not be less than 10 per cent.

A.06.03. *Zeera Sufed and Zeera Kala* means sound fruit of *Cuminum Cyminum linn* and *Carum carbi. linn* respectively. The fruit must be sound, must have the characteristic appearance under the microscope, and must not contain more than five per cent of deteriorated fruit or zeera dust or stalk.

A.06.04. *Cinnamon* means the dried inner bark of *Cinnamomum zeylanicum.* Powdered cinnamon shall not contain any cassia nor any other foreign vegetable substance. It shall contain not more than eight per cent of total ash and not more than two per cent of ash insoluble in hydrochloric acid.

A.06.05. *Cloves* means the dried flower-buds of *Eugenia caryophyllata.* They shall not contain any exhausted or partly-exhausted cloves, nor any foreign vegetable or mineral substance not more than five per cent by weight of clove stems.

A.06.06. *Coriander* is the dried fruit of the coriander plant, and shall not contain more than 7 per cent of total ash, and 1.5 per cent of ash insoluble in hydrochloric acid.

A.06.07. *Ginger* means the washed and dried or the decorticated and dried rhizome of *Zingiber officinale* and shall be free from damage by insect pests. The presence of sulphur dioxide to the extent of 2,000 to 4,000 parts per million

in ginger is permissible for its preservation. It shall conform to the following analytical standards:

(*a*) Alcohol (90 per cent)	..	Soluble extract not less than 4.5 per cent.
(*b*) Ash ..	..	Not more than 6.0 per cent.
(*c*) Water-soluble extract	..	Not less than 10.0 per cent.
(*d*) Water-soluble ash	..	Not less than 1.7 per cent.
(*e*) Lead ..	..	Not exceeding 2.5 parts per million.

A.07. *Bean* means dry kidney shaped or flattened seeds of the leguminous varieties used as food, either whole or prepared as dhall. It shall not contain hydrocyanic acid exceeding 20 parts per million as determined by A.O.A.C. maceration method.

A.08. *Sweetening Agents*

A.08.01. *Cane Sugar* is the crystalized sugar obtained from sugar-cane, beet-root, etc. and includes the refined product obtained from gur

It shall not contain more than 0.7 per cent of ash and more than 1.5 per cent of water and less than 96.5 per cent of cane-sugar. It should be free from all poisonous matter.

A.08.02. *Bura* should contain 96.7 per cent of total sugar expressed as sucrose and should not contain more than half per cent of its weight as insoluble ash. It should be free from all poisonous matter. In the case of *Khandsari* the minimum sugar content in term of sucrose should be 90 per cent.

A.08.03. *Gur* or *Jaggery* means the product obtained by boiling or processing juice extracted or pressed out of sugar cane, palmyra palm date trees or coconut palm. It shall be free from substances deleterious to health and shall conform to the following analytical standards on dry weight basis:

(*i*) Total sugar not less than 90 per cent and sucrose not less than 70 per cent.

(*ii*) Extraneous matter insoluble in water not more than 2 per cent.

(*iii*) Total ash not more than 6 per cent.

(*iv*) Ash insoluble in Hydrochloric acid (HCL) not more than 0.2 per cent.

Gur or Jaggery other than that of the liquid or semi-liquid variety, shall not contain more than 10 per cent moisture as determined by the steam oven method.

A.08.04. *Honey* means the food derived entirely from the work of bees operating upon the nectar of flowers and other sweet exudation of plants. It shall not contain more than (*a*) 25 per cent of moisture, (*b*) 0.5 per cent of ash, and (*c*) 10 per cent of sucrose. The minimum sugar contents shall be 60.

A.08.05. *Ice-candy* means the frozen ice produce containing sugar, with or without the addition of the prescribed colouring or flavouring substance.

A.08.06. *Artificial Sweetener* means any chemical compound which is sweet to the taste, but does not include saccharine, any sugar or other carbohydrate or polyhydric alcohols.

A.09. *Coffee*

A.09.01. (1) *Coffee (green, raw or unroasted)* means the seed of *Coffea arabica, Coffea liberica or Coffea robusta;* freed from all but a small portion of its spermoderm by decortication.

(2) *Roasted Coffee* means properly cleaned green coffee which has been roasted to a brown colour and has developed its characteristic aroma.

(3) *Ground Coffee* means the powdered product obtained from 'roasted coffee' only and shall be free from husk.

(4) *Coffee* (green raw or unroasted), 'roasted coffee' and 'ground coffee' shall be free from any artificial colouring flavouring, facing, extraneous matter or glazing substances and shall be in sound, dry and fresh condition free from rancid or obnoxious flavour.

(5) *Coffee* (green, raw or unroasted), 'roasted coffee' and 'ground coffee' shall conform to the following analytical standards:

(*i*) Total ash (determined on the sample dried to constant weight at 100°C), shall be feathery white or bluish-white in colour and shall be not less than 3.5 per cent and not more than 5.0 per cent by weight of which not less than 65 per cent shall be soluble in boiling distilled water. The ash insoluble in hot dilute HCL shall be not more than 0.01 per cent.

(*ii*) The alkalinity of the ash per gramme of dried coffee shall be equivalent to not less than 3.4 ml. and not more than 4.4 ml. of N|10 acid.

(*iii*) The caffeine content, as obtained by standard methods, shall be not less than 1.2 per cent.

(*iv*) The aqueous extract (determined by extraction of 2 grams of the sample dried to constant weight at 100°C with 100 ml. of boiling distilled water for one hour under reflux) shall be not less than 25 per cent and not more than 32 per cent.

A.09.02. *Chicory* means the dried and roasted root of *Chicorium intybus linn.*

A.09.03. *Coffee mixture* or *Coffee mixed with chicory* or *Coffee and chicory* shall be pure ground coffee, mixed with roasted and ground chicory and shall be in sound, dry and dust free condition with no rancid or obnoxious flavour.

Any tin or other receptacle containing a mixture of coffee and chicory shall not bear any misleading expression such as 'French coffee'.

A.10. *Curry Powder*—Curry powder shall contain not less than 85 per cent by weight of condiments and spices belonging to the group of aromatic herbs and seeds such as black-pepper, cinnamon, cloves, coriander, cardamom, chillies, cumin seeds, fenugreek, garlic, ginger, mustard poppy seeds' turmeric, mace, nutmeg, curry leaves, white pepper, saffron and aniseed, and shall not contain more than 15 per cent by weight of farinaceous matter and salt. If the manufacturer includes any spices, condiments, or any substance other than the aromatic herbs and seeds enumerated, the exact nature of such added ingredient or ingredients shall be specified on the wrapper or label prominently and such additions shall be made in lieu of, or partial replacement of farinaceous material and|or salt quota. The aromatic seeds and herbs enumerated constitute the proper ingredients and one or more than one, or all of these may be used at the discretion of the manufacturer in the preparation of the curry powder.

A.11. *Edible Fat*

A.11.01. Beef fat or suet means fat obtained from a beef carcass. It shall have a Saponification value varying from 193 to 200 and an Iodine value from 35 to 46.

A.11.02. *Mutton fat* means fat obtained from the carcass of sheep. It shall have a Saponification value varying from 192 to 195 and an Iodine value from 35 to 46.

A.11.03 *Goat fat* means the rendered fat from Goat. It shall have a Saponification value varying from 193 to 196 and an Iodine value from 36 to 45.

A.11.04. *Lard*: means the rendered fat from hogs and shall not contain more than one per cent of substances other than fatty acids and fat. It shall have a Saponification value varying from 192 to 198 and an Iodine value from 52 to 65.

A.12. *Edible Vegetable Oils*

A.12.01. Castor oil means oil obtained from Castor seeds (*Ricinus communis*) by cold expression. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	66.4 to 71.1.
(*b*) Saponification value ..	179 to 185.
(*c*) Iodine value (Wij's method)	82 to 90.
(*d*) Unsaponifiable matter .	Not more than 0.8 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 3.0 per cent.

A.12.02. Coconut oil (Naryal-ka-tel) means oil obtained by process of expressing copra obtained from kernal of *Cooos nucifera* nuts. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	34.0 to 35.5.
(*b*) Saponification value ..	250 to 257.
(*c*) Iodine value (Wij's method)	7.5 to 10.0.
(*d*) Unsaponifiable matter ..	Not more than 0.8 per cent.
(*e*) Free fatty acid as Oleic acid.	Not more than 3.0 per cent.

A.12.03 Cotton seed oil (Binola-ka-tel) means oil obtained by process of expressing clean, sound and decorticated Cotton seeds. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	57.9 to 60.2.
(*b*) Saponification value ..	190 to 198.
(*c*) Iodine value (Wij's method)	105 to 112.
(*d*) Unsaponifiable matter ..	Not more than 1.5 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 1.0 per cent.

A.12.04. *Groundnut oil* (*Moongh-Phali-ka-tel*) means oil obtained by expression of clean and sound groundnuts (*Arachis hypogia*). It shall be clear and shall be free from rancidity, adulterants, sediments supended or other foreign

matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*)	Butyrorefractometer reading at 40°C	54.0 to 57.1.
(*b*)	Saponification value ..	188 to 195.
(*c*)	Iodine value (Wij's method)	87 to 98.
(*d*)	Unsaponifiable matter ..	Not more than 1.0 per cent.
(*e*)	Free fatty acids as Oleic acid	Not more than 3.0 per cent.
(*f*)	Bellier test turbidity temperature	39°C to 41°C.

A.12.05. *Linseed oil* (*Alsi-ka-tel*) means oil obtained by process of expressing clean and sound linseed. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*)	Butyrorefractometer reading at 40°C	69.5 to 72.0.
(*b*)	Saponification value ..	188 to 195.
(*c*)	Iodine value (Wij's method)	175 to 180.
(*d*)	Unsaponifiable matter ..	Not more than 1.2 per cent.
(*e*)	Free fatty acids as Oleic acid	Not more than 2.0 per cent.

A.12.06. *Mahua oil* means oil obtained by a process of expressing the clean and sound seeds or nuts of Madhuca (*Bassia latifolia* or *longifolia* or mixture of both). It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*)	Butyrorefractometer reading at 40°C	49.5 to 52.7.
(*b*)	Saponification value ..	187 to 196.
(*c*)	Iodine value (Wij's method)	58 to 70.
(*d*)	Unsaponifiable matter ..	Not more than 2.0 per cent.
(*e*)	Free fatty acids as Oleic acid	Not more than 10.0 per cent.

A.12.07. *Mustard Oil* means oil obtained by process of expressing the clean and sound Mustard seeds, belonging to the *compestris*, *juncea* or *napus* varieties of *Brassica*. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*)	Butyrorefractometer reading at 40°C	58.0 to 61.0.
(*b*)	Saponification value ..	170 to 177.
(*c*)	Iodine value (Wij's method)	96 to 108.
(*d*)	Unsaponifiable matter ..	Not more than 1.2 per cent.
(*e*)	Free fatty acids as Oleic acid	Not more than 3.0 per cent.
(*f*)	Relative viscosity at 40°C.	60 to 63.

A. 12.08. *Olive Oil* means oil obtained by process of expressing the ripe fruit *Olea eureopea*. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	53 to 66.
(*b*) Saponification value ..	185 to 196.
(*c*) Iodine value (Wij's method)	79 to 90.
(*d*) Unsaponifiable matter ..	Not more than 1.0 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 3.0 per cent.

A.12.09. *Poppy seed oil* means oil obtained by expressing the poppy seed (*Papaver somniferum*). It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	60 to 64.
(*b*) Saponification value ..	186 to 194.
(*c*) Iodine value (Wij's method)	133 to 143.
(*d*) Unsaponifiable matter ..	Not more than 1.0 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 3.0 per cent.

A.12.10. *Safflower oil* (*Barrey-ka-tel*) means oil obtained by expressing the seeds of *Carthamus tinctorius*. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	62.4 to 64.7.
(*b*) Saponification value ..	185.5 to 186.0.
(*c*) Iodine value (Wij's method)	135.2 to 135.6.
(*d*) Unsaponifiable matter ..	Not more than 1.0 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 3.0 per cent.

A.12.11. *Taramira Oil* means oil obtained by process of expressing the clean and sound seeds of Taramira (*Eruca sativa*). It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	58.0 to 60.0.
(*b*) Saponification value ..	174 to 177.
(*c*) Iodine value (Wij's method)	99 to 105.
(*d*) Unsaponifiable matter ..	Not more than 1.0 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 3.0 per cent.

A.12.12. *Til Oil* (*Gingelly or Sesame Oil*) means oil obtained by process of expressing clean and sound seeds of Til (*Sesamum indieum*), black grown, white or mixed. It shall be clear and shall be free from rancidity, adulterants, sediments, suspended or other foreign matter, separated water, and also added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(*a*) Butyrorefractometer reading at 40°C	58.0 to 60.5.
(*b*) Saponification value ..	188 to 193.
(*c*) Iodine value (Wij's method)	105 to 115.
(*d*) Unsaponifiable matter ..	Not more than 1.5 per cent.
(*e*) Free fatty acids as Oleic acid	Not more than 3.0 per cent.

A.13. *Cereals.*

A.13.01. *Food-grain* offered for human consumption shall be sweet, clean, dry, and free from mould, insect damage, bad smell, discolouration and admixture with deleterious and toxic material and in respect of these criteria, shall fulfil the following requirements:

(*a*) *Colour*: The grain as far as possible shall have its normal colour but mere discolouration shall not make it unfit if repellant smell or taste has not developed.

(*b*) *Smell*: Persistent bad smell not removable by sunning and airing shall be indicative of unhealthy deterioration of grain and its presence therefore shall make the grain unfit for human consumption.

(*c*) *Taste*: Development of bad taste, e.g. bitterness in old bajri, shall make the foodgrain unfit for human consumption. In case of doubt the grain shall invariably be subject to consumers' trial after cooking.

(*d*) *Foreign Matter*: Which includes sand, gravel, dirt, stones, pebbles, staw, stems, chaff, cockles, oil seeds and other non-poisonous seeds; but excludes other foodgrains, shall not exceed 4 per cent by weight.

(*e*) Foreign Foodgrains shall not exceed a limit of 10 per cent in the case of any foodgrain except rice where the limit (including paddy) shall not exceed 3 per cent. In the case of Jowar the presence of grains of different shades of colour shall not be regarded as an admixture with foreign grains.

(*f*) *Damaged Grains* including damaged, touched, mouldy and "Shrivelled" grains shall not exceed a total of 10 per cent of which mouldy grain, after superficial cleaning shall not be more than 1.5 per cent.

(*g*) *Insect Damaged Grains* shall not exceed the limit of 6 per cent.

(*h*) *Moisture Content*: When a thoroughly representative sample of the grain is ground to fine condition and dried in a moisture oven at a temperature of 100—105°C the loss in weight due to moisture shall not exceed 12 per cent for wheat and 15 per cent for rice, maize, bajra, jowar, ragi and gram.

(*i*) *Sound Grains*: Notwithstanding the permissible limits stated under (*a*) to (*h*) above the percentage of normal and sound grains must in no case be lower than 80 per cent of the total foodgrains, inclusive of the percentage under item (*e*) Foreign Foodgrains.

A.13.02. *Atta means* the coarse product obtained by milling or grinding wheat and sieving it. It shall not contain more than 2.5 per cent of ash calculated on dry weight basis and not less than 8 per cent of glutten.

A.13.03. *Maida* means the fine product made by milling or grinding wheat and bolting or dressing the resulting wheat meal. It shall contain not more than 1 per cent of ash calculated on dry weight basis and not less than 8.0 per cent of glutten.

A.14. *Milk and Milk Products.*

A.14.01. *Milk* means the normal clean and fresh secretion obtained by complete milking of the udder of a healthy cow, buffalo, goat, sheep or any other animal, during the period following at least 2.72 hours after calving or until colostrum free whether such secretion has been processed or not.

Cow Milk shall contain not less than 3.5 per cent of milk fat, except in Orissa, Madras and Travancore-Cochin where it shall be 3 per cent. The milk solids content, other than milk fat, shall not be below 8.5 per cent.

Buffalo Milk shall contain not less than 5.0 per cent of milk fat. The milk solids content, other than milk fat, shall not be below 9 per cent.

Goat or Sheep milk shall contain not less than 3.0 per cent of milk fat. The milk solids content, other than milk fat, shall not be below 9 per cent.

Where milk other than skimmed milk, is sold or offered for sale without any indication as to whether it is derived from cow, buffalo, goat, or sheep, the standard prescribed for cow milk shall apply.

A.14.02. *Skimmed milk* means milk from which all or most of the milk fat has been removed by mechanical or any other process and includes "separated milk" or "machine skimmed milk". The milk solids contents, other than milk fat, shall not be below 8.5 per cent.

A.14.03. *Butter-milk* means the product obtained after removal of butter from curds by churning or otherwise.

Explanation: In churning it is permissible to add water to curds for facilitating churning, but the resultant butter-milk shall not contain milk solids, excluding fat, below the prescribed standard.

A.14.04. *Butter* means the product prepared exclusively from the milk or cream of cow or buffalo, or both, with or without the addition of salt, and shall contain not less than 80 per cent of milk fat and not more than 16 per cent of moisture, except that in the States of Assam, Madras and West Bengal, the minimum moisture content may be increased to 20 per cent for home made or deshi butter. No colouring matter or preservative is permissible in butter.

A.14.05. *Dahi* or *curd.* (*a*) *Whole milk dahi* or *curd* means the product obtained from fresh whole milk either of cow or buffalo by natural souring. It shall not contain any ingredient not found in milk.

(*b*) *Skimmed milk dahi* or *curd* means the product obtained from skimmed milk either of cow or buffalo by natural souring. It shall not contain any ingredient not found in milk.

The standard of purity of dahi or curd shall be the same as prescribed for the milk from which it is derived.

A.14.06. *Condensed milk* means milk which has been concentrated from full cream natural milk by removal of part of its water with or without the addition of sugar, and includes the article commonly known as 'evaporated milk' but does not include the article commonly known as 'dried milk' or 'milk powder'. It shall be free from preservatives other than sugar and contain at least 31 per cent of milk solids of which at least 9 per cent shall be fat.

A.14.07. *Condensed skimmed milk* means skimmed milk which has been concentrated by removal of part of its water with or without the addition of sugar. The total solids including milk fat shall not be below 26.0 per cent in sweetened variety and 20 per cent in the unsweetened variety.

A.14.08. *Chhanna* means the product obtained by precipitating the curd from boiling whole milk of cow and buffalo by the addition of lactic or citric acids.

Chhanna prepared from cow's milk shall contain a minimum of 15 per cent of milk fat and that from buffalo milk a minimum of 20 per cent.

In chhanna prepared from skimmed milk the total solids-not-fat shall not be less than 20 per cent.

A.14.09. *Cream* means that portion of milk rich in milk fat which has risen to the surface of milk on standing and has been removed or which has been separated from milk by centrifugal force. It shall contain not less than 40 per cent of milk fat and shall not contain any added substance. The fat separated from cream shall conform to the specification prescribed for ghee.

A.14.10. *Dried milk or Milk powder or Dessicated milk* means whole milk or skimmed milk which has been concentrated to the form of powder or solid by the removal of water. It shall not contain any ingredient not found in milk.

A.14.11. *Ice-cream* means the frozen food made with cream, milk or other milk products, sweetened with sugar or honey and with or without (*a*) egg, (*b*) fruits, (*c*) nuts and (*d*) permissible flavour or colour. It shall contain not less than 36 per cent by weight of solids and 10 per cent by weight of milk fat except when the ice-cream contains fruits or nuts or both, the content milk fat may be proportionately reduced but not to less than 8.0 per cent by weight. It shall not contain any starch, artificial sweetening agent or any other extraneous matter. Ice-cream prepared from skimmed milk shall not contain less than 8.5 per cent of milk solids other than milk fat.

A.14.12. *Mixed Ice-Cream* means the same as ice-cream in composition except that it may contain starch or any other inoccuous filler. The fat content and total solid content should be the same as prescribed for ice cream. Saccharine may be used as sweetening agent but not in quantities more than 6.6 grains per gallon of milk or the mother liquor as the case may be.

A.14.13. *Khoa* means the product derived from milk of cow or buffalo by partial dessication of water therefrom by the process of heating and it shall not contain any ingredient not found in milk. The moisture content of khoa shall not exceed 10 per cent and in the case of khoa derived from whole milk the fat content shall not be less than 20 per cent.

A.14.14. *Ghee*: Cow and buffalo ghee means the pure clarified fat derived solely from the milk of these animals or from the curds of such milk to which no colouring matter or preservative has been added. It shall conform to the following two specifications:

(1) *All-India specifications* (*for areas other than cotton tracts*):

(*a*)	Butyrorefractometer reading at 40°C	40.0 to 43.0.
(*b*)	Reichert value	Not less than 28.0.
(*c*)	Free fatty acids as Oleic acid	Not more than 2.5 per cent.

(2) *Regional Specifications (for cotton tracts)*:

	Winter Sept. to Feb.	*Summer* March to August
a. Butyrorefractometer reading at 40°C ..	41·5 to 44·0	42·5 to 45·0
b. Reichert value	Not less than 24·0	Not less than 21·0
c. Free Fatty acids as Oleic acid ..	Not more than 2·5 per cent.	Not more than 2·5 per cent.

Explanation: By cotton tract is meant the areas in Saurashtra and Madhya Pradesh where cotton seed is extensively fed to the cattle.

A.14.15. *Waste Ghee* means the residue left in the process of manufacturing ghee from unclarified butter.

A.15. *Margarine* means any article of food which resembles butter in consistency, appearance and moisture content but which does not contain more than 10 per cent of milk fat, the rest being animal fat or vegetable oil product or both. It shall contain at least 80 per cent of fat and not more than 16 per cent of moisture.

A.16. *Saffron* means dried stigmata and tops of styles of *Crocus sativus*, and (*a*) it must not contain any foreign colouring matter or any other foreign matter, organic or inorganic, e.g., sugar, barium sulphate, chalk, gypsum and sodium sulphate, (*b*) it must not lose more than 12 per cent of its weight when dried at 100°C (212°F) to constant weight, and (*c*) it must not contain more than 5 per cent of petroleum ether extract.

A.17. *Tea* means tea derived exclusively from the leaves and buds of plants of the *Camellia* genus and *thea* species. It shall conform to the following specifications:

(*a*) Total ash determined on tea dried to a constant weight at 100°C	4.0 to 8.0 per cent.
(*b*) Total ash soluble in boiling distilled water	Not less than 40.0 per cent.
(*c*) Total ash insoluble in dilute mineral acid	Not more than 1.0 per cent.

A.18. *Hydrogenated Vegetable Oil Product* or *Vanaspati* means any article of food resembling ghee which consists of refined hydrogenated edible vegetable oils and not more than 10 per cent of milk fat. It shall be prepared by hydrogenation from any of the harmless vegetable oils or mixtures thereof except marine, mineral and animal oils. It shall conform to the standards specified below:

(*i*) It shall not contain any harmful colouring, flavouring or any other matter deleterious to health.

(*ii*) It shall not have moisture exceeding 0.23 per cent.

(*iii*) The melting point as estimated by the capillary slip method shall be from 33°C to 37°C, both inclusive with a tolerance of 20°C on either side.

(*iv*) The Butyrorefractometer reading at 40°C shall not be less than 48°C.

(*v*) It shall not have unsaponifiable matter exceeding 1.5 per cent.

(*vi*) It shall not have free fatty acids (calculated as oleic acid) exceeding 0.25 per cent.

(*vii*) It shall not contain diacetyal, if any, exceeding six parts per million.

(*viii*) The product on melting shall be clear in appearance and its taste shall be free from staleness or rancidity.

(*ix*) It shall contain not less than 5 per cent by weight of refined or refined hydrogenated sesame (til oil).

(*x*) No colouring shall be added to hydrogenated oil unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added.

(xi) No flavouring substances other than the following may be used for the flavouring of hydrogenated oil either singly or in combination in a total quantity exceeding 25 parts per million:

1. Ethylbutyrate.
2. Ethylcaproate.
3. Isopropylbutyrate.
4. Ethylcaprylate.
5. Coumarin.
6. Vanillin.
7. Benzaldehyde.
8. Amyl acetate.

A.19. *Vinegar*:

A.19.01. *Vinegar* means a liquid derived from alcoholic and acetous fermentation of a vegetable juice or infusion.

A.19.02. The principal varieties of vinegar are as follows:

(*a*) *Malt Vinegar,* means vinegar derived wholly from malted barley or wholly from cereals, the starch of which has been saccharified by the diastase of malt;

(*b*) *Cider Vinegar,* means vinegar made by the alcoholic and acetic fermentation of the juice of apples;

(*c*) *Distilled vinegar or Malt* vinegar, means vinegar prepared by distilling malt vinegar;

(*d*) *Wood vinegar,* means vinegar prepared by diluting acetic acid, and sometimes colouring the product with caramel;

(*e*) *Artificial vinegar,* means any vinegar or substitute for vinegar containing, or derived from any preparation containing, and added acetic acid not wholly the product of alcoholic and acetous fermentations.

A.19.03. Vinegar shall conform to the following standards:

(1) It shall contain at least 4 grammes of acetic acid per 100 millilitres.

(2) It must contain at least 1.5 W|V per cent of total solids and 0.18 per cent of ash.

(3) It shall not contain sulphuric acid or any other mineral acids, lead or copper.

(4) It shall not contain arsenic in amounts exceeding 1.5 parts per million parts of vinegar.

(5) It shall not contain any foreign substance or colouring matter except caramel.

(6) Malt vinegar, in addition, shall have at least 0.05 per cent of phosphorous pentoxide ($P_2 Q_5$) and 0.04 per cent of nitrogen.

A.20. *Edible Common Salt* means a crystalline solid, white or pale pink or light grey in colour, free from visible contamination with clay, grit and other extraneous adulterants and impurities. It shall not contain moisture in excess of 6 per cent of the weight of the undried sample. It shall contain (*a*) at least 96.0 per cent by weight of sodium chloride (NaCl), (*b*) not more than 1.0 per cent by weight of matter insoluble in water, and (*c*) not more than 3.0 per cent by weight of matter soluble in water other than sodium chloride.

N. B. CHATTERJI
Deputy Secretary

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